

Mugg and Bean Recipes

South American steak sandwich

29.50

Ingredients

200g	Fillet
1	Nino roll
10g	Butter
250g	Herb potato
30 ml	Salsa
50 ml	Guacamole
6	Slices tomato
3	Onion rings
2	Leaves butter lettuce
1	Jalapeno
	Egg mix

Method

- Butter nino roll and place it on an open toaster.
- Grill steak to customer satisfaction.
- Once all is cooked prepare the roll:
 - Lay the lettuce tomato and onions on the base of the toasted nino roll.
 - Place steak on top.
 - Top with salsa sauce
 - Close the roll as per photo.
 - Put a skewer through the sandwich.
- Place terracotta dish with herb potatoes.
- Fill a 75mm stacking bowl with guacamole

Garnish

- Onion rings, chopped parsley and a jalapeno.





Mugg and Bean Recipes

Pressed chicken and camembert sandwich. R25.00

Ingredients

1	Nino roll
200g	Chicken mayonnaise mix
30g	Camembert
40g	Bacon, cooked (optional)
	Lettuce

Method

- Fill half-baked nino roll with chicken mix.
- Slice camembert thinly and place on top of chicken mix.
- Close the roll and place in the toaster until golden brown and the Camembert is melted.
- When cooked
the bacon.
remove and add
- Then slice
diagonally
- Serve on a
28cm plate with a

Garnish

- With side
salad.
- A lemon and
tomato wedge.
- Sprinkle with
chopped parsley.





Mugg and Bean Recipes

Crab Roll in Baguette

R26.50

Ingredients

1	Nino roll
100g	Crab mayo mix (see recipe below)
	Mixed lettuce and
tomato	
	Cucumber sticks
	Pickled cucumber
	Lemon garnish



Method

- Slice nino roll in half and butter.
- Fill with crab mix.
- Plate as per photo.

Crab mayo mix

Ingredients

750g	Crab sticks
500g	Crab meat
1 cup Mayo	
½ cup	Sour cream
75ml	Brandy
1 cup	Celery julienne (finely sliced)
1 tsp	Tabasco sauce

Method

- Mix all ingredients together very lightly.
- Store in fridge only take out small quantities for daily use.

Mugg and Bean Recipes

Pastrami Reuben R36.50

Ingredients

2 slices	Soft rye bread
80g	Pastrami heated in pickle broth
	Garlic beet
	Sauerkraut
	Sweet mustard
130g	Potato salad* side
80g	Coleslaw* side
	Lettuce & Tomato garnish

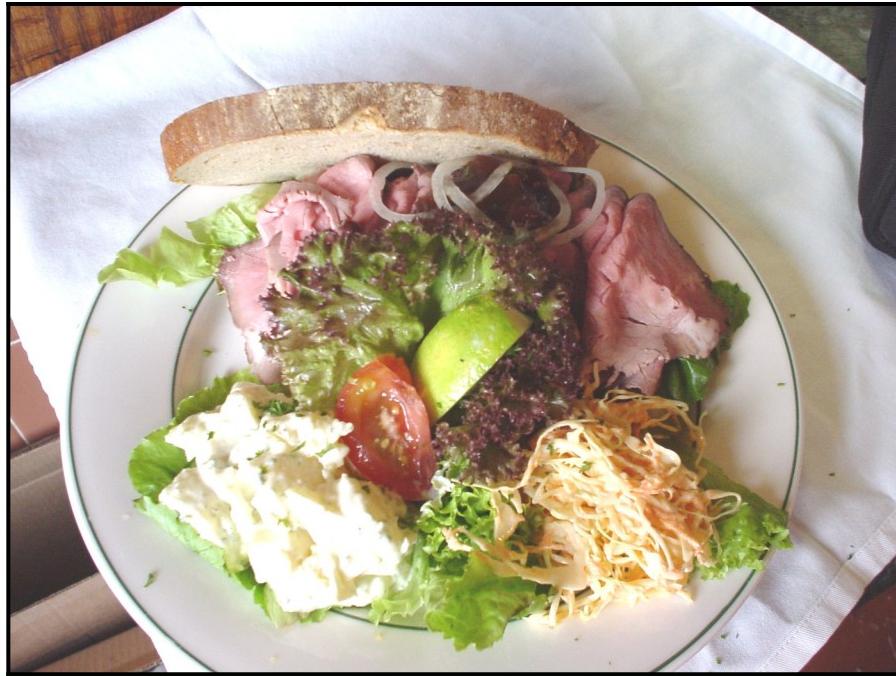
* Recipes in general preparation lists.

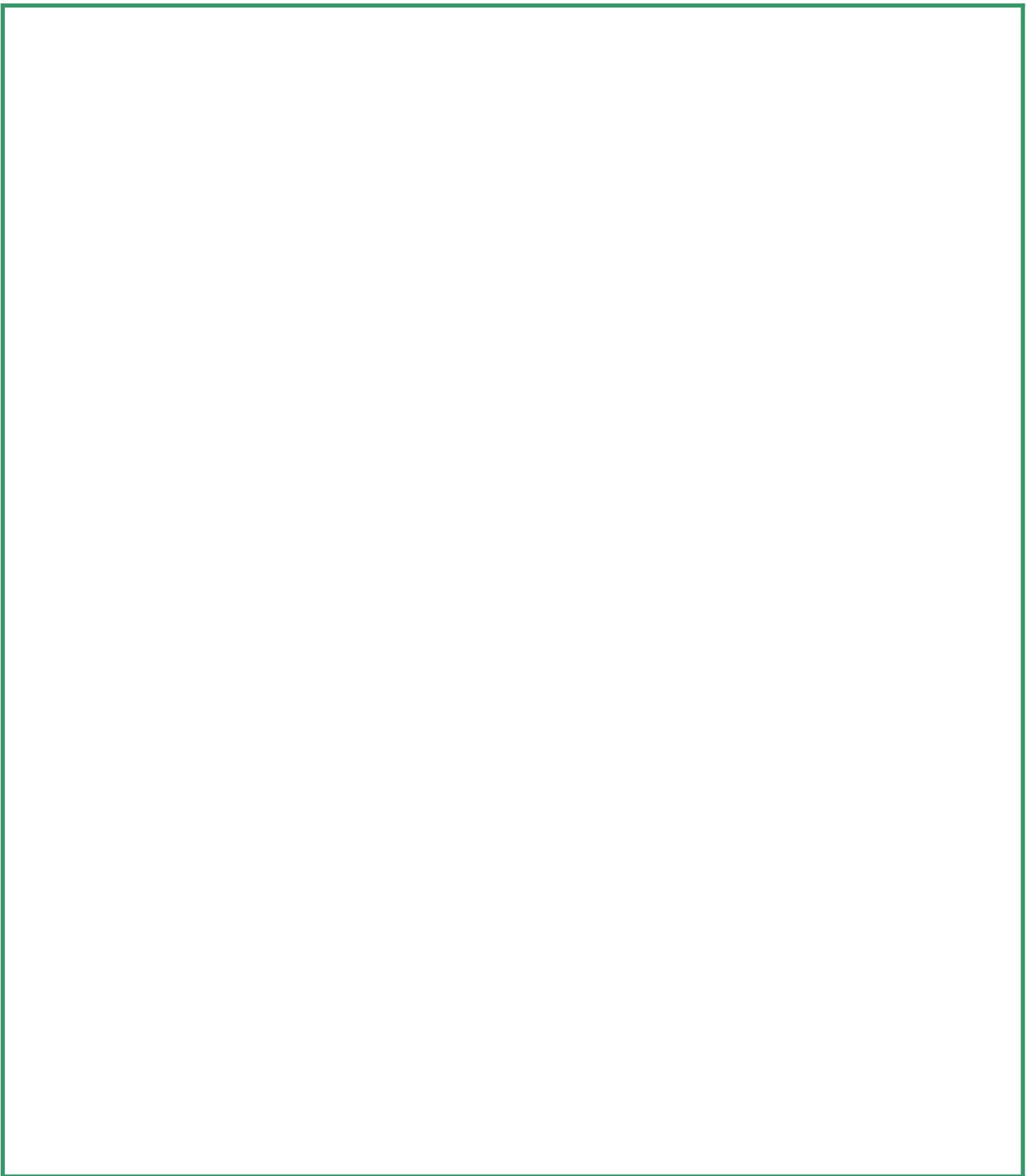
Method

- On buttered rye place sauerkraut and hot pastrami,
 - Spread with mustard and gherkins, close sandwich.
 - Cut diagonally across.
 - Plate on a 28cm plate.

Garnish

- Wedge of tomato and chopped parsley.





Mugg and Bean Recipes

Roast beef tower sandwich.

R27.50

Ingredients

3 slices Nino roll
100g Roast rare beef
2 slices Mozzarella
Lettuce, tomato and onion slices
Pickled cucumber
Piccalilli
Potato Salad*

Method

- Butter the base of the nino roll with butter and piccalilli.
- Place lettuce, tomato roast beef and mozzarella and second slice of nino roll. Repeat the above step again.
- Top with the last piece of nino roll & slice in two.
- Place on a large plate and garnish with potato salad side.
- See photograph.

Garnish

- A wedge of tomato.
- Cocktail tomato.
- Skewer
- Sativa lettuce
- Chopped parsley





Mugg and Bean Recipes

Mugg & Bean Famous B.L.T.

R20.50

Ingredients

4 slices Baguette press toasted
120g Bacon cooked
Lettuce and tomato
Cream dressing*

Method

- Construct tower from ingredients making sure bacon is hot add dressing last.
- Plate and garnish as per photograph

Garnish

- A wedge of tomato and lettuce.
- Chopped parsley.
- Sativa lettuce.



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Roast Beef and Pickles on rye.

R20.50

Ingredients

2 slices	Rye soft
80g	Roast rare beef
	Piccalilli with whole vegetables
	Coleslaw
	Garnish
	Potato salad
	Sauerkraut
3	onion rings

Method

- Place lettuce, tomato first on the buttered rye.
- Fold the roast beef creating height.
- Spoon piccalilli over the roast beef.
- Garnish with onion rings.
- Plate with coleslaw, potato salad, Sauerkraut and beetroot



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Recipes

Fanny's egg salad sandwich

R20.50

Ingredients

1 Nino roll
2 Egg hard boiled and sliced
2tbls Mayo flavored with brandy and tobacco
Spring onion chopped
Cucumber sticks
Gherkins
Side salad

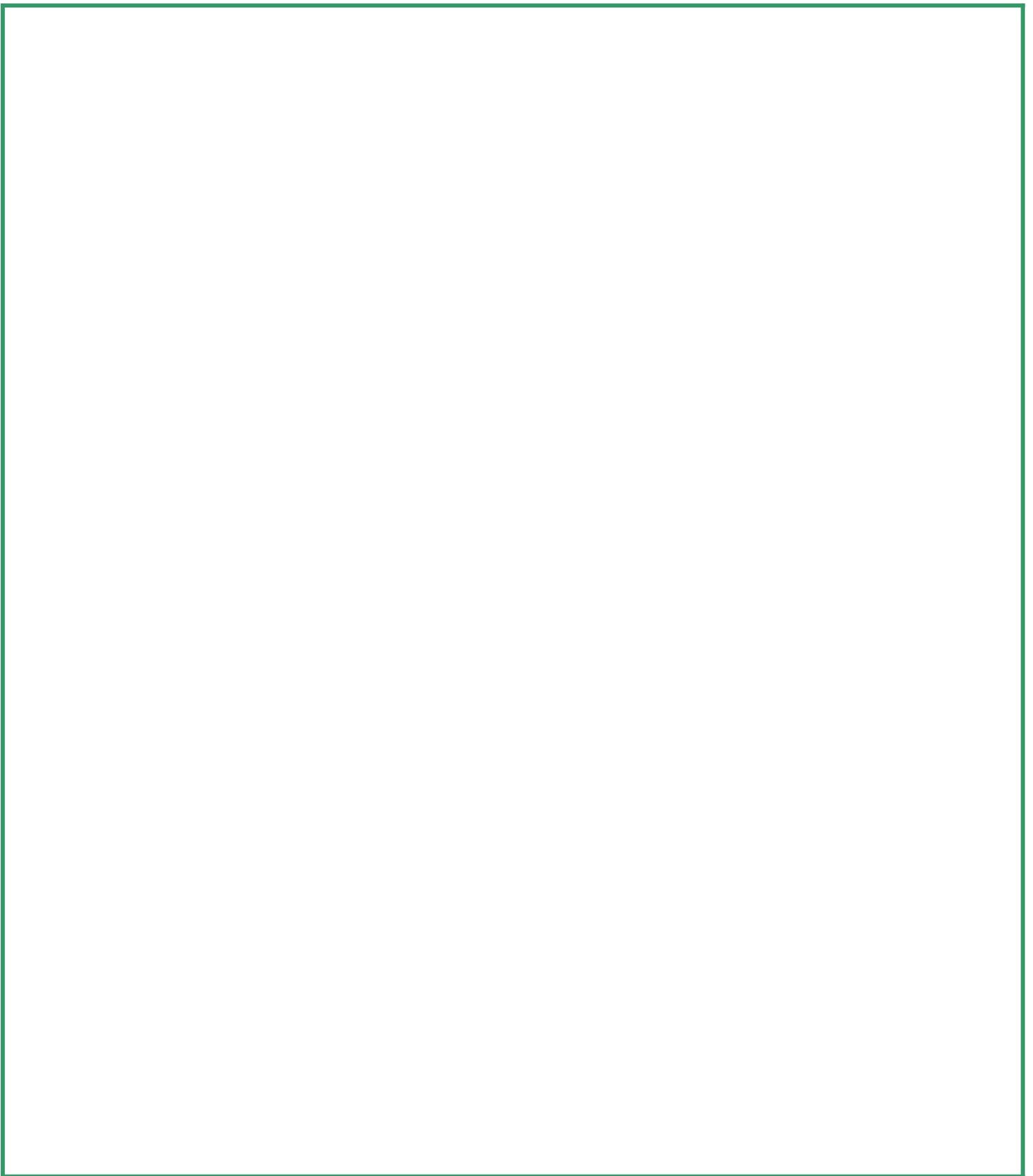
Method

- Slice and butter the nino roll.
- Slice the hard boiled egg and place on the roll.
- Top with flavored mayo.
- Serve on a 28cm plate with a side salad

Garnish

- Chopped parsley and chopped spring onions.





Mugg and Bean

Recipe

Classic Club Sandwich

R27.50

Ingredients

6 slices Baguette press toasted
180g Chicken Mayo mix*
2 slices Mozzarella cheese
3 rashers Bacon
 Lettuce, tomato and onion.

Method

- Place chicken mayo on the bottom slice of French bread, top with another slice and toast.
- Top the second slice with lettuce, tomato, bacon, mozzarella & onions. Top with the second slice.
- Cut plate and garnish as per photograph.

Garnish

- A wedge of lemon and tomato.
- A bush of sativa.
- Chopped parsley.



Mugg and Bean Recipe

SMOKEY JOES CHICKEN AND HAM HERO

R25.50

INGREDIENTS

90g Smoked chicken

60g Ham

2 Tables spoons Crossenblackwel mayo

Branston pickle

Lettuce, tomato, onions, pickled cucumber for side salad on the plate.

Onion marmalade

METHOD

- Mix the mayo and a little branston pickle together.
- Then add the chicken and ham to the mayo mix.
- Cut a v-shape into the Nino roll on the top.
- Fill the groove with the ham, chicken and mayo mix.
- Cut the roll in half and plate on a large plate with a side salad.
- Garnish with onion marmalade, lemon and parsley.
- Plate with a side salad.

Garnish

- A wedge of lemon and chopped parsley.



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Sausage and sauerkraut melt

R25.50

Ingredients

1 Bratwurst
2 Slices rye
20g Sauerkraut
1 Thin slice emmenthaler cheese
80g Herb potato
 $\frac{1}{2}$ Side salad.
1tsp American mustard

Method

- Spread rye with butter and American mustard.
- Slice the sausage diagonally and grill on the flat top.
- Top the rye with the sauerkraut and sausages.
- Place the cheese over the sausage and melt under the salamander.
- Plate with herb potatoes and a side salad.

Garnish

- Chopped parsley.



